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*Cookies
and
Candies*



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Cookies and Candies



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Table of Contents

Cookies

Pizzelles	3
Spritz	3
Sandbakelser	5
Swirled Mint Cookies	5
Cardamom Print Wafers	6
Snickerdoodles	6
Gingersnaps	6
Peanut Butter Crisscrosses	7
Chocolate Mint Creams	7
Basic Sliced Cookies	8
Chocolate Grasshopper Cookies	8
Double Almond Cookies	8
Peanutty Drop Cookies	9
Amaretto Apricot Chews	9
Pecan Drops	11
Chocolate-Nut Cookies	11
Amaretti Cookies	11
Oatmeal-Raisin Pockets	12
Basic Sugar Cutouts	12
Aniseed Cookies	13
Window Cutouts	13
Lemon Pillows	13
Fruit Crumb Bars	14
Pecan Pie Bars	14
Carrot-Orange-Yogurt Bars	16
Brown Sugar Slices	16

Candies

Bourbon Balls	17
Fruit and Nut Candy Bars	17
Microwave Peanut Clusters	19
Old Time Fudge	19
Basic Divinity	20
Basic Nougat	21
Caramel Snappers	22
Coconut Penuche	22
Swirled Almond Candy	23
Saltwater Taffy	23
Walnut Caramels	25
Buttermilk Pralines	25
Southern Pralines	26
Fancy Liqueur Chocolates	26
Easy Cherry Chocolates	27
Cherry Creams	27
Glazed Almonds	28
Coffee Walnuts	28
Orange Gumdrops	30
No-Cook Fruit Balls	31
Crystal Candies	31
Peanut Brittle	32
Molasses Gorp Popcorn Logs	32

Cookies

Pizzelles *(photo on page 4)*

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1½ teaspoons ground nutmeg
- ½ teaspoon ground cardamom
- 3 eggs
- ¾ cup sugar
- ⅓ cup butter or margarine,
melted and cooled
- 2 teaspoons vanilla

Stir together flour, baking powder, nutmeg and cardamom. In a small mixer bowl beat eggs with an electric mixer on high speed about 4 minutes or till thick and lemon colored. With mixer on medium speed, gradually beat in sugar. Beat

in cooled, melted butter or margarine and vanilla. Add flour mixture and beat on low speed till combined.

Heat pizzelle iron on range-top over medium heat (or heat an electric pizzelle iron according to manufacturer's directions) till a drop of water sizzles on the grid. Reduce heat to medium-low. Place a slightly rounded tablespoon of batter in the center of the round grid. Squeeze lid to close. Bake for 30 or 60 seconds or till golden, turning iron once. (Or, use an electric pizzelle iron according to manufacturer's directions.) Turn wafer out onto a paper towel to cool. Repeat with remaining batter. Makes 18.

Spritz *(photo on page 4)*

- 3½ cups all-purpose flour
- 1 teaspoon baking powder
- 1½ cups butter or margarine
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- Food coloring (optional)
- Colored sugars or decorative
candies (optional)

Stir together flour and baking powder. In a large mixer bowl beat butter or margarine till softened. Add sugar and beat till fluffy. Add egg, vanilla, and almond extract and beat well. Gradually add flour mixture and beat till well mixed. To ensure easy passage through cookie press, do not chill dough.

If desired, tint dough with food coloring. Force dough through a cookie press onto an ungreased cookie sheet. Decorate with colored sugars or candies, if desired. Bake in a 400° oven for 7 to 8 minutes or till done. Remove and cool. Makes about 60.



Spritz
(recipe on page 3)

Pizzelles
(recipe on page 3)

Cardamom Print Wafers
(recipe on page 6)

Swirled Mint Cookies

Sandbakelser

Sandbakelser

- ½ cup butter or margarine**
- ½ cup sugar**
- 1 egg yolk**
- ¼ teaspoon almond extract**
- 1½ cups all-purpose flour**

If necessary, season 2½-inch sandbakelser molds.* In a small mixer bowl beat butter or margarine till softened. Add sugar and beat till fluffy. Add egg yolk and extract and beat well. Add flour and beat till well mixed.

Place about 2 teaspoons of dough in the center of a seasoned 2½-inch sandbakelser mold. Press dough evenly and very thinly over bottom and up sides. Repeat with remaining dough. Place molds on a cookie sheet.

Or, form dough into 1-inch balls. Place on an ungreased cookie sheet. Flatten to ¼-inch thickness with the bottom of a glass dipped in additional sugar. If desired, make designs in the dough with the tip of a spoon.

Bake in a 375° oven for 8 to 10 minutes or till edges are lightly browned. For molded cookies, cool in *molds*. To remove, invert molds and tap lightly. Loosen with a toothpick, if necessary. For flattened cookies, remove and cool. Makes 24 to 30.

*To season sandbakelser molds, grease inside of molds with shortening. Heat in a 300° oven for 30 minutes. Cool. Wipe out excess shortening. After use, rinse with water and wipe out with paper towels. No further seasoning is needed.

Swirled Mint Cookies

- 2 cups all-purpose flour**
- ½ teaspoon baking powder**
- 1 cup butter or margarine**
- 1 cup sugar**
- 1 teaspoon vanilla**
- ½ teaspoon peppermint extract**
- 10 drops red food coloring**
- 10 drops green food coloring**

Combine flour and baking powder. In a large mixer bowl beat butter or margarine till softened. Add sugar and beat till fluffy. Add egg, vanilla, and peppermint extract and beat well. Add flour mixture and beat till well mixed. Divide into thirds. Stir red food coloring into one third, stir green food coloring into another, and leave remaining third plain.

Cover each and chill about 1 hour or till easy to handle.

Divide each color of dough into four parts. On a lightly floured surface roll each into a ½-inch-diameter rope. Place one red, one green, and one plain rope side by side. Twist together. Slice into ½-inch pieces for larger cookies or ¼-inch pieces for smaller ones. Carefully roll into balls, blending colors as little as possible. Place about 2 inches apart on an ungreased cookie sheet.

Flatten to ¼-inch thickness with the bottom of a glass dipped in additional sugar. Repeat with remaining dough. Bake in a 375° oven till done (allow 8 to 10 minutes for larger cookies or 6 to 8 minutes for smaller ones). Remove and cool. Makes about 72 (2½-inch) or 144 (1¼-inch) cookies.

Cardamom Print Wafers *(photo on page 4)*

- 1¾ cups all-purpose flour**
- ½ teaspoon ground cardamom**
- ½ teaspoons ground cinnamon**
- ¼ teaspoon salt**
- ½ cup butter or margarine**
- ¾ cup packed brown sugar**
- 1 egg**
- ½ teaspoon vanilla**

Stir together flour, cardamom, cinnamon, and salt. In a small mixer bowl

beat butter or margarine till softened. Add brown sugar and beat till fluffy. Add egg and vanilla and beat well. Stir in flour mixture till well mixed. Cover and chill about 2 hours or till easy to handle.

Shape into ¾-inch balls. Place 2 inches apart on a greased cookie sheet. Flatten firmly with a floured cookie stamp or the floured bottom of a glass that has a design in it. Bake in a 350° oven about 8 minutes or till done. Remove and cool. Makes about 96.

Snickerdoodles

- ½ cup margarine or butter**
- 1½ cups all-purpose flour**
- 1 cup sugar**
- 1 egg**
- ½ teaspoon vanilla**
- ¼ teaspoon baking soda**
- ¼ teaspoon cream of tartar**
- 2 tablespoons sugar**
- 1 teaspoon ground cinnamon**

In a bowl beat margarine or butter with an electric mixer on medium to high speed about 30 seconds or till softened.

Add *about* half of the flour, the 1 cup sugar, egg, vanilla, baking soda, and cream of tartar to the margarine. Beat till thoroughly combined, scraping sides of bowl occasionally. Then beat or stir in remaining flour. Cover and chill for 1 hour.

In a shallow dish combine the 2 tablespoons sugar and cinnamon. Shape dough into 1-inch balls, then roll balls in the sugar-cinnamon mixture. Place 2 inches apart onto an ungreased cookie sheet. Bake in a 375° oven for 10 to 11 minutes or till edges are golden. Remove cookies and cool on a wire rack. Makes about 36.

Gingersnaps

- 2¼ cups all-purpose flour**
- 1 cup packed brown sugar**
- ¾ cup shortening or cooking oil**
- ¼ cup molasses**
- 1 egg**
- 1 teaspoon baking soda**
- 1 teaspoon ground ginger**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground cloves**
- ¼ cup sugar**

In a mixing bowl beat *half* of the flour,

the brown sugar, shortening or cooking oil, molasses, egg, baking soda, ginger, cinnamon, and cloves with an electric mixer on medium to high speed till thoroughly combined. Beat or stir in remaining flour.

Shape dough into 1-inch balls. Roll balls in sugar. Place 2 inches apart on an ungreased cookie sheet. Bake in a 375° oven for 8 to 10 minutes or till tops are crackled and cookies appear set. Remove cookies. Cool on a wire rack. Makes about 48.

Peanut Butter Crisscrosses

- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{4}$ cup shortening
- $\frac{1}{4}$ cup margarine *or* butter
- $1\frac{1}{3}$ cups all-purpose flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- Sugar

In a bowl beat peanut butter, shortening, and margarine or butter with an electric mixer on medium to high speed about 30 seconds or till softened.

Add about *half* of the flour, the $\frac{1}{2}$ cup sugar, brown sugar, egg, vanilla, baking powder, and baking soda to the peanut butter mixture. Beat till thoroughly combined, scraping sides of bowl occasionally. Then beat or stir in the remaining flour. If necessary, cover and chill dough till easy to handle.

Shape dough into 1-inch balls. Place 2 inches apart on an ungreased cookie sheet. Using the tines of a fork dipped in additional sugar, flatten balls to about $\frac{1}{4}$ inch by pressing fork in 2 directions to form crisscross marks. Bake in a 350° oven for 10 to 12 minutes or till bottoms are lightly browned. Remove cookies and cool on a wire rack. Makes about 54.

Chocolate Mint Creams

- $\frac{2}{3}$ cup packed brown sugar
- $\frac{1}{3}$ cup margarine *or* butter
- 1 tablespoon water
- 1 6-ounce package (1 cup) semisweet chocolate pieces
- $1\frac{1}{4}$ cups all-purpose flour
- 1 egg
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ to $\frac{3}{4}$ pound pastel cream mint kisses

In a medium saucepan heat brown sugar, margarine or butter, and water over medium heat just till melted, stirring constantly. Add chocolate pieces. Heat just till chocolate is melted, stirring constantly. Then transfer mixture to a large mixing bowl and let cool for 10 to 15 minutes.

Add about *half* of the flour, the egg, and baking soda to the chocolate mixture. Beat with an electric mixer till thoroughly combined. Beat or stir in the remaining flour. (Dough will be soft.) Cover and chill for 1 to 24 hours or till easy to handle.

Shape dough into 1-inch balls. Place 2 inches apart on an ungreased cookie sheet. Bake in a 350° oven for 8 minutes. Immediately, slightly press a mint into the center of *each* partially baked cookie. Then bake in the 350° oven about 2 minutes more or till cookie edges are firm.

While mints are still warm and soft, use a knife to spread the mints over tops of cookies like frosting. Remove cookies and let stand on a wire rack till mints are set. Makes about 48.

Basic Sliced Cookies

- ½ cup shortening
- ½ cup margarine or butter
- 3 cups all-purpose flour
- 1 cup sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- ½ teaspoon baking soda
- ¼ teaspoon salt

In a mixing bowl beat shortening and margarine or butter, with an electric mixer on medium to high speed about 30 seconds or till softened.

Add about *half* of the flour, the sugar, egg, milk, vanilla, baking soda, and salt to the shortening mixture. Beat till thoroughly combined, scraping sides of bowl occasionally. Then beat or stir in the remaining flour.

Shape dough into *two* 8-inch rolls. Wrap in waxed paper or clear plastic wrap. Chill for 4 to 24 hours.

Cut dough into ¼-inch-thick slices. Place 2 inches apart on an ungreased cookie sheet. Bake in a 375° oven for 8 to 10 minutes or till edges are firm and bottoms are lightly browned. Remove cookies and cool on a wire rack. Makes about 60.

Chocolate Grasshopper Cookies

1 recipe Basic Sliced Cookies (above)

- ½ cup unsweetened cocoa powder
- ¼ cup margarine or butter
- 2½ to 3 cups sifted powdered sugar
- ¼ cup crème de menthe

Prepare dough for Basic Sliced Cookies as directed, *except* reduce flour to 2½ cups and mix in cocoa powder with the sugar. Shape and chill as directed.

Cut dough into ¼-inch-thick slices. Place 2 inches apart on an ungreased cookie sheet. Bake in a 375° oven for 7 to

9 minutes or till tops look dry. Remove cookies; cool on wire rack.

For filling, in a large mixing bowl beat margarine or butter with an electric mixer on medium to high speed about 30 seconds or till softened. Gradually beat in 2 cups of the powdered sugar. Beat in crème de menthe till smooth. Then gradually beat in enough of the remaining powdered sugar to make frosting of spreading consistency.

To assemble, frost bottoms of *half* of the cookies with 1 to 2 teaspoons filling. Then top *each* with the remaining unfrosted cookies, bottom side down. Makes about 60.

Double Almond Cookies

1 recipe Basic Sliced Cookies (above)

- 1 8-ounce can almond paste
- ⅓ cup sugar
- ¼ cup milk
- ⅔ cup sliced almonds

Prepare and chill dough for Basic Sliced Cookies as directed.

For topping, crumble almond paste into a mixing bowl. Add sugar and milk, then beat with an electric mixer till smooth.

Cut dough into ¼-inch-thick slices. Place 2 inches apart on an ungreased cookie sheet. Spread about 1 teaspoon of almond topping on top of *each* cookie. Sprinkle with several sliced almonds. Bake and cool as directed. Makes about 60.

Peanutty Drop Cookies *(photo on page 10)*

- ½ cup margarine or butter**
- ½ cup peanut butter**
- ¼ cup shortening**
- 2¼ cups flour**
- ¾ cup sugar**
- ¾ cup packed brown sugar**
- 2 eggs**
- 1 teaspoon baking soda**
- 1 teaspoon vanilla**
- 1½ cups chopped unsalted
cocktail peanuts**
- Whole unsalted cocktail
peanuts (optional)**

In a mixing bowl beat margarine or butter, peanut butter, and shortening with

an electric mixer on medium to high speed about 30 seconds or till softened.

Add about *half* of the flour, the sugar, brown sugar, eggs, baking soda, and vanilla to the margarine mixture. Beat till thoroughly combined, scraping sides of bowl occasionally. Beat or stir in the remaining flour. Stir in chopped peanuts.

Drop dough from a rounded teaspoon 2 inches apart on an ungreased cookie sheet. If desired, lightly press a few whole peanuts in center of each cookie. Bake in a 375° oven for 8 to 10 minutes or till edges are golden. Cool on cookie sheet for 1 minute. Remove cookies. Cool on a wire rack. Makes about 70.

Amaretto Apricot Chews

- 1 cup all-purpose flour**
- 1 teaspoon baking soda**
- 1 cup butter or margarine**
- ¾ cup packed brown sugar**
- ½ cup sugar**
- 1 egg**
- 1 tablespoon Amaretto***
- 2½ cups regular or quick-cooking
rolled oats**
- 1 cup snipped dried apricots**
- ½ cup finely chopped almonds**
- 2 cups sifted powdered sugar**
- 2 to 3 tablespoons Amaretto***

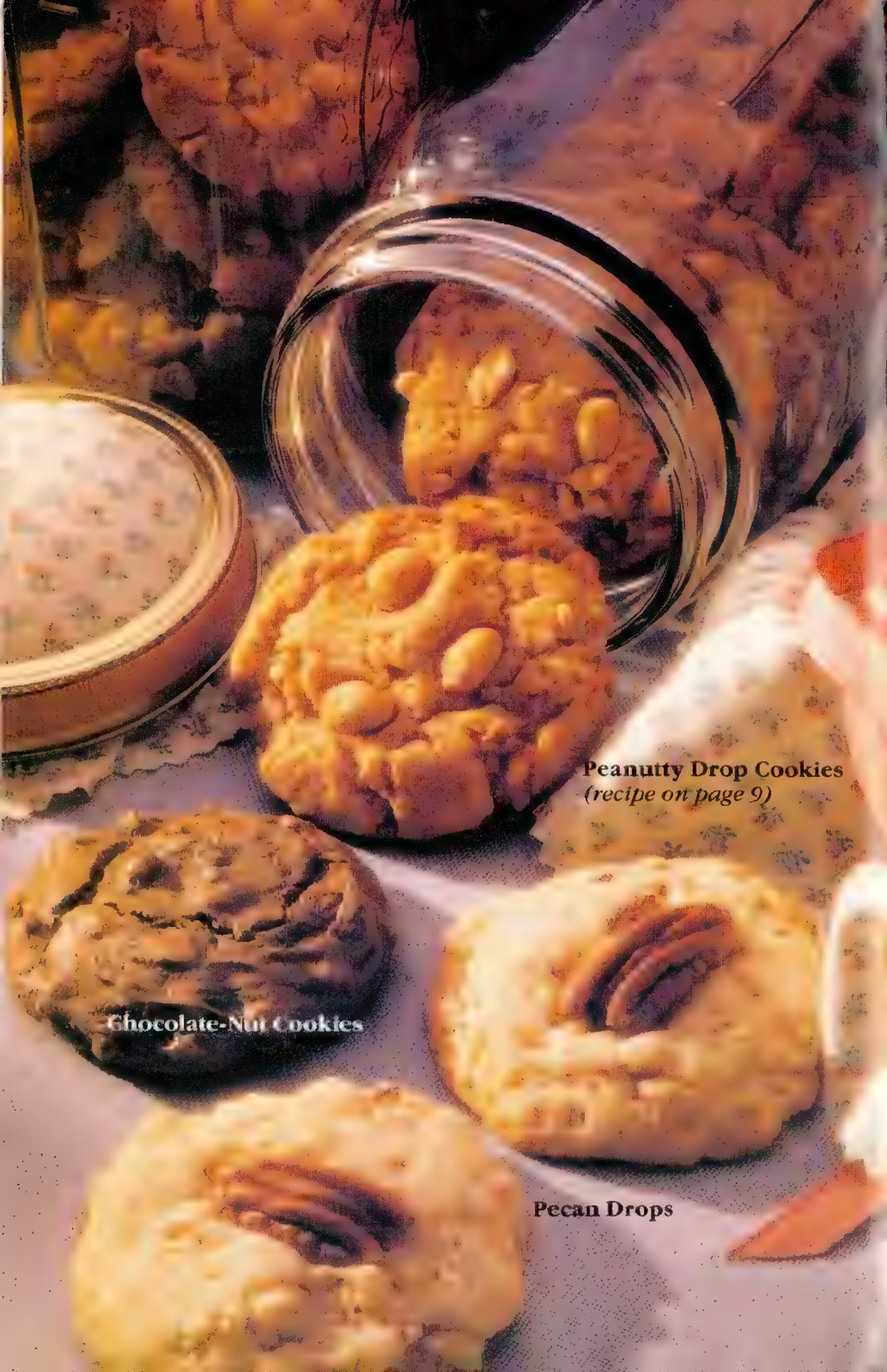
Stir together flour and baking soda. In a large mixer bowl beat butter or margarine till softened. Add brown sugar and sugar and beat till fluffy. Add egg and 1 tablespoon Amaretto and beat well.

Add flour mixture and beat till well mixed. Stir in oats, apricots, and almonds.

Drop by rounded teaspoons onto an ungreased cookie sheet. Bake in a 375° oven for 8 to 10 minutes or till done. Cool on cookie sheet for 1 minute, then remove and cool thoroughly.

Stir together powdered sugar and enough of the 2 to 3 tablespoons Amaretto to make an icing of drizzling consistency. Drizzle over cookies. Makes about 54.

*You may use almond extract and water instead of Amaretto. In dough, omit Amaretto and use ½ teaspoon *almond extract* and 2 teaspoons *water*. In icing, omit Amaretto and use ¼ teaspoon *almond extract* and enough *water* (2 to 3 tablespoons) to make icing of drizzling consistency.



Peanutty Drop Cookies
(recipe on page 9)

Chocolate-Nut Cookies

Pecan Drops

Pecan Drops

- 1 cup margarine or butter
- 2 cups sifted powdered sugar
- 2 cups all-purpose flour
- $\frac{1}{3}$ cup milk
- 1 teaspoon vanilla
- 1 cup coarsely chopped pecans
- Sugar
- Pecan halves (optional)

In a bowl beat margarine or butter with an electric mixer on medium to high speed about 30 seconds or till softened.

Add powdered sugar, about *half* of the flour, *half* of the milk, and the vanilla to the margarine. Beat till thoroughly combined, scraping sides of bowl occasionally. Then beat or stir in remaining flour and milk. Stir in chopped pecans.

Drop dough from a rounded teaspoon 2 inches apart on an ungreased cookie sheet. Sprinkle with sugar. If desired, lightly press a pecan half in center of each cookie. Bake in a 375° oven for 8 to 10 minutes or till edges are slightly golden. Remove cookies and cool on a wire rack. Makes about 48.

Chocolate-Nut Cookies

- 1 package 1-layer-size devil's food cake mix
- 1 8-ounce carton dairy sour cream
- $\frac{1}{2}$ cup peanut butter-flavored pieces or semisweet chocolate pieces
- $\frac{1}{2}$ cup coarsely chopped walnuts

In a mixing bowl beat cake mix and sour

cream with an electric mixer on medium to high speed about 2 minutes or till smooth and creamy, scraping sides of bowl occasionally. Stir in peanut butter-flavored pieces or chocolate pieces and walnuts.

Drop dough from a rounded teaspoon 2 inches apart on a greased cookie sheet. Bake in a 350° oven for 10 to 12 minutes or till tops look dry. Cool on cookie sheet for 1 minute. Then remove cookies and cool on a wire rack. Makes about 36.

Amaretti Cookies

- 2 egg whites
- 2 teaspoons amaretto liqueur or $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{2}$ cup sugar
- $1\frac{1}{2}$ cups ground almonds

Line a cookie sheet with brown paper, parchment paper, or foil. Set cookie sheet aside.

In a medium mixing bowl beat egg whites, amaretto liqueur or almond ex-

tract, vanilla, and cream of tartar with an electric mixer on medium speed till soft peaks form (tips curl). Gradually add sugar, beating till stiff peaks form (tips stand straight). Fold in ground almonds.

Drop almond mixture from a rounded teaspoon $1\frac{1}{2}$ inches apart on the prepared cookie sheet. Bake in a 300° oven for 15 to 18 minutes or just till beginning to brown. Turn oven off and leave door closed. Let cookies dry in the oven for 30 minutes. Then remove the cookies and cool them completely on a wire rack. Makes about 24.

Oatmeal-Raisin Pockets

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 cup butter or margarine
- 1 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 $\frac{1}{2}$ cups quick-cooking rolled oats
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup finely chopped nuts
- 3 tablespoons orange marmalade

Stir together flour, cinnamon, baking

powder, salt, baking soda, and nutmeg. In a large mixer bowl beat butter or margarine till softened. Add brown sugar and beat till fluffy. Add egg and vanilla and beat well. Add flour mixture and beat till well mixed. Stir in oats. Shape into two 7-inch rolls. Wrap and chill for at least 6 hours or overnight.

For filling, combine raisins, nuts, and marmalade. Cut dough into about $\frac{1}{8}$ -inch-thick slices. Place *half* of the slices on a greased cookie sheet. Spoon about 1 teaspoon filling into the center of each slice. Top with the remaining slices. Press edges with fingers to seal.

Bake in a 350° oven about 15 minutes or till done. Remove and cool. If desired, drizzle with vanilla icing. Makes about 36.

Basic Sugar Cutouts

- $\frac{1}{3}$ cup shortening
- $\frac{1}{3}$ cup margarine or butter
- 2 cups all-purpose flour
- $\frac{3}{4}$ cup sugar
- 1 egg
- 1 tablespoon milk
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- Decorative candies or colored sugar (optional)
- Creamy white frosting mix for a 1-layer cake, prepared (optional)

In a mixing bowl beat shortening and margarine or butter with an electric mixer on medium to high speed about 30 seconds or till softened.

Add about *half* of the flour, the sugar, egg, milk, baking powder, and vanilla to the shortening mixture. Beat till thoroughly combined, scraping sides of bowl occasionally. Beat or stir in remaining flour. Divide dough in half. Cover; chill for 1 to 2 hours or till easy to handle.

On a lightly floured surface roll *each* portion of dough to $\frac{1}{8}$ -inch thickness. Cut into desired shapes. Place 1 inch apart on an ungreased cookie sheet. If desired, sprinkle with candies or colored sugar before baking.

Bake in a 375° oven for 7 to 9 minutes or till edges are firm and bottoms are very lightly browned. Remove cookies and cool on a wire rack. If desired, decorate cookies with frosting, then sprinkle with decorative candies or colored sugar. Makes 36 to 48.

Aniseed Cookies

- 1 recipe Basic Sugar Cutouts**
(pg. 12)
- 2 teaspoons aniseed, crushed**
- 1 beaten egg white**
- Sanding sugar or sugar**

Prepare dough for Basic Sugar Cutouts as directed, *except* mix in the aniseed with

the sugar. Then divide the dough and chill it as directed.

After rolling out dough, cut dough into desired small shapes. Place 1 inch apart on an ungreased cookie sheet. Brush tops with egg white, then sprinkle with sanding sugar. Bake and cool as directed. Makes about 60.

Window Cutouts

- 1 recipe Basic Sugar Cutouts**
(pg. 12)
- 1½ cups sifted powdered sugar**
- ¼ cup cherry, currant, or red raspberry jelly**
- Powdered sugar (optional)**
- Cherry, currant, or red raspberry jelly (optional)**

Prepare and chill dough for Basic Sugar Cutouts as directed.

After rolling out dough, cut dough into 3-inch shapes. Then, using a 1- to 1½-inch cookie cutter, cut holes in the

centers of *half* of the cookies. Bake and cool as directed.

Meanwhile, for filling, in a mixing bowl stir together 1½ cups powdered sugar and ¼ cup jelly till well combined.

To assemble, if desired, sift additional powdered sugar over tops of cookies *with* holes in centers. Spread filling on the bottoms of the cookies *without* holes. Then top *each* of these cookies with the remaining cookies, powdered sugar side up. If desired, fill the hole of each cookie with a small spoonful of additional jelly. Makes about 24.

Lemon Pillows

- 1 recipe Basic Sugar Cutouts**
(pg. 12)
- 1 tablespoon finely shredded lemon or orange peel**
- 2 4-ounce bars milk chocolate**
- Powdered sugar**

Prepare dough for Basic Sugar Cookie Cutouts as directed, *except* reduce margarine to ¼ cup. Mix in lemon or orange peel with the sugar. Do *not* divide dough in half. Cover and chill for 1 to 2 hours or till easy to handle. Meanwhile, break or

cut *each* chocolate bar into *fourteen* 1½x1-inch rectangles.

On a lightly floured surface roll *all* of the dough into a 17½x12-inch rectangle. Cut dough into *twenty-eight* 3x2½-inch rectangles.

To assemble, place a piece of chocolate near the short side of *each* dough rectangle. Fold the other side of dough rectangle over chocolate. Using the tines of a fork, seal edges. Bake and cool as directed. Sift powdered sugar over tops. Makes 28.

Fruit Crumb Bars

- 2½ cups all-purpose flour
- 2½ cups quick-cooking rolled oats
- 1½ cups packed brown sugar
- ¼ teaspoon baking soda
- 1½ cups margarine or butter, melted
- 1 21- to 24-ounce can apple, apricot, blueberry, cherry, peach, or raisin pie filling; or 2 cups prepared mincemeat
- 1 teaspoon finely shredded lemon or orange peel
- Powdered Sugar Icing (optional)

In a mixing bowl stir together flour, oats, brown sugar, and baking soda. Then stir in melted margarine or butter till well

combined. Set 2 cups of the oat mixture aside for topper. Pat the remaining oat mixture into an ungreased 15x10x1-inch baking pan. Bake in a 350° oven for 12 minutes.

If necessary, snip large pieces of fruit in pie filling. Stir lemon or orange peel into pie filling or mincemeat. *Carefully* spread on top of baked crust. Sprinkle with remaining oat mixture. Slightly pat oat mixture into filling. Bake in the 350° oven for 20 to 25 minutes more or till top is golden. Cool in pan on a wire rack. If desired, drizzle icing over bars. Cut into bars. Makes 50.

Powdered Sugar Icing: In a mixing bowl stir together 1 cup sifted *powdered sugar*, ¼ teaspoon *vanilla* or several drops *almond extract*, and 1 to 2 tablespoons *milk* to make of desired consistency. Makes about ½ cup.

Pecan Pie Bars

- 1¼ cups all-purpose flour
- 3 tablespoons brown sugar
- ½ cup margarine or butter
- 2 eggs
- ½ cup packed brown sugar
- ½ cup chopped pecans
- ½ cup light corn syrup
- 2 tablespoons margarine or butter, melted
- 1 teaspoon vanilla

For crust, in a bowl stir together flour and 3 tablespoons brown sugar. Cut in ½

cup margarine or butter till mixture resembles coarse crumbs. Pat mixture into an ungreased 11x7x1½-inch baking pan. Bake in a 375° oven for 20 minutes.

Meanwhile, for pecan layer, in another mixing bowl use a fork to beat eggs. Stir in ½ cup brown sugar, pecans, corn syrup, melted margarine or butter, and vanilla.

Pour pecan mixture on top of crust, spreading evenly. Bake in the 375° oven for 15 to 20 minutes more or till center appears set. Slightly cool in pan on a wire rack, then cut into bars. Cool completely. Store bars, covered, in the refrigerator. Makes 24.

A close-up photograph of a white plate filled with several different types of baked bars. In the upper left, there are two rectangular bars with a thick, smooth white frosting. To their right and slightly below are several square bars with a crumbly, golden-brown base, some topped with a white icing drizzle. In the lower left, there are more rectangular bars with a darker, more textured appearance, possibly containing nuts or fruit. The background is softly blurred, showing what appears to be a wooden surface and a glass.

Carrot-Orange-Yogurt Bars
(recipe on page 16)

Fruit Crumb Bars

Pecan Pie Bars

Carrot-Orange-Yogurt Bars *(photo on page 15)*

- $\frac{1}{3}$ cup margarine or butter
 - $1\frac{1}{4}$ cups all-purpose flour
 - 1 cup sugar
 - $\frac{1}{2}$ cup orange or plain yogurt
 - 1 egg
 - 1 teaspoon baking powder
 - $\frac{1}{2}$ teaspoon finely shredded orange peel
 - $\frac{1}{4}$ teaspoon baking soda
 - $\frac{3}{4}$ cup finely shredded carrot (about 2 medium)
- Orange Yogurt Frosting

In a bowl beat margarine or butter with an electric mixer on medium to high speed about 30 seconds or till softened.

Add about *half* of the flour, the sugar, yogurt, egg, baking powder, orange peel,

and baking soda to the margarine. Beat till thoroughly combined, scraping sides of bowl occasionally. Then beat or stir in remaining flour. Stir in carrot.

Spread batter into a greased 9x9x2-inch baking pan. Bake in a 350° oven for 25 to 30 minutes or till a toothpick inserted near center comes out clean. Cool in pan on a wire rack. Frost with Orange Yogurt Frosting. Cut into bars. Store, covered, in the refrigerator. Makes 24.

Orange Yogurt Frosting: In a small mixing bowl beat 2 tablespoons *orange* or *plain yogurt*, 1 tablespoon softened *margarine* or *butter*, and 1 teaspoon finely shredded *orange peel*. Gradually beat in $1\frac{1}{2}$ to $1\frac{2}{3}$ cups sifted *powdered sugar* to make frosting of spreading consistency. Makes about $\frac{2}{3}$ cup.

Brown Sugar Slices

- $\frac{1}{2}$ cup shortening
 - $\frac{1}{2}$ cup margarine or butter
 - 3 cups all-purpose flour
 - 1 cup packed brown sugar
 - 1 egg
 - 2 tablespoons milk
 - 1 teaspoon vanilla
 - $\frac{1}{2}$ teaspoon baking soda
 - $\frac{1}{2}$ teaspoon ground ginger
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{8}$ teaspoon ground nutmeg
- Brown Sugar Frosting

In a mixing bowl beat shortening and margarine or butter with an electric mixer on medium to high speed about 30 seconds or till softened.

Add about *half* of the flour, the brown sugar, egg, milk, vanilla, baking soda,

ginger, salt, and nutmeg to shortening mixture. Beat till thoroughly combined. Then beat or stir in the remaining flour. Shape dough into *two* 8-inch rolls. Wrap in waxed paper or clear plastic wrap, then chill for 4 to 24 hours.

Cut dough into $\frac{1}{4}$ -inch-thick slices. Place 2 inches apart on an ungreased cookie sheet. Bake in a 375° oven for 8 to 10 minutes or till edges are firm. Remove cookies. Cool on a wire rack. Drizzle with Brown Sugar Frosting. Makes about 60.

Brown Sugar Frosting: In a small saucepan melt 3 tablespoons *margarine* or *butter*. Stir in $\frac{1}{3}$ cup packed *brown sugar*. Then cook and stir till bubbly. Remove from heat. Stir in $\frac{1}{3}$ cup sifted *powdered sugar* and 1 to 2 tablespoons *milk* to make frosting of drizzling consistency. Makes $\frac{1}{2}$ cup.

Candies

Bourbon Balls

- 1 cup finely crushed vanilla wafers (about 22 wafers)**
- 1 cup sifted powdered sugar**
- $\frac{2}{3}$ cup chopped walnuts**
- $\frac{1}{4}$ cup chopped candied cherries**
- 2 tablespoons unsweetened cocoa powder**
- 3 tablespoons bourbon**
- 1 tablespoon water**
- $1\frac{1}{2}$ teaspoons light corn syrup**
- Sifted powdered sugar**

In a mixing bowl combine crushed vanilla wafers, the 1 cup powdered sugar, walnuts, candied cherries, and cocoa powder. Stir in bourbon, water, and light corn syrup till well combined. Chill the mixture about 30 minutes.

Shape the mixture into 1-inch balls. Place balls in an airtight container; let the balls stand (ripen) for 2 to 3 days. Before serving the balls, roll them in additional sifted powdered sugar. Makes about 24 pieces.

Fruit and Nut Candy Bars

- $\frac{1}{3}$ cup sugar**
- $\frac{1}{4}$ cup light cream**
- $\frac{1}{4}$ cup butter *or* margarine**
- 1 3-ounce package cream cheese, softened**
- 2 cups sifted powdered sugar**
- 1 cup chopped mixed dried fruits**
- $\frac{1}{2}$ cup chopped nuts**
- $\frac{1}{2}$ teaspoon vanilla**
- $1\frac{1}{4}$ pounds dipping chocolate *or* confectioner's coating**

Line an 8x8x2-inch baking pan with foil, extending foil over edges of pan. Butter the foil; set pan aside.

In a heavy 2-quart saucepan combine the sugar, light cream, and the $\frac{1}{4}$ cup butter *or* margarine. Cook over medium heat to boiling, stirring constantly to

dissolve the sugar. This should take about 8 minutes.

Cook over medium heat, stirring occasionally, for 3 minutes. Mixture should boil at a moderate, steady rate over the entire surface. Remove pan from heat. Add cream cheese; stir till smooth. Add powdered sugar, dried fruits, nuts, and vanilla; stir till well combined. Spread mixture into the prepared pan. Chill about 1 hour or till firm. When firm, use foil to lift candy out of pan; cut candy into 2x1-inch rectangles.

Melt the dipping chocolate *or* confectioner's coating. Carefully dip the rectangles, one at a time, into the melted chocolate. Let excess coating drip off rectangles. Place the dipped rectangles on a baking sheet lined with waxed paper till dry. Store tightly covered in refrigerator. Makes 32 candy bars.

Microwave Peanut Clusters

Caramel Snappers
(recipe on page 22)

Fancy Liqueur Chocolates
(recipe on page 26)

Old-Time Fudge

Cinnamon Gum Drops
(recipe on page 30)

Black Walnut Nougat
(recipe on page 21)

Pinwheel Divinity
(recipe on page 20)

Peanut Brittle
(recipe on page 32)

Microwave Peanut Clusters

- ½ pound vanilla-flavored confectioner's coating, cut up**
- 1 6-ounce package (1 cup) semisweet chocolate pieces**
- 2 cups peanuts**

Place the vanilla-flavored confectioner's coating and the chocolate pieces in a 2½-quart nonmetal bowl. Cook, uncovered, in a countertop microwave oven on 100% power (HIGH) about 2½ minutes

or just till the mixture becomes smooth when stirred. Stir in the peanuts.

Drop peanut mixture from a teaspoon onto a baking sheet lined with waxed paper. Chill about 30 minutes or till firm. Store tightly covered in refrigerator. Makes about 36 pieces.

Microwave Butterscotch Peanut Clusters: Prepare Microwave Peanut Clusters as directed above, *except* substitute ½ pound cut-up *butterscotch-flavored confectioner's coating* for the vanilla-flavored confectioner's coating.

Old-Time Fudge

- 2 cups sugar**
- ¾ cup milk**
- 2 squares (2 ounces) unsweetened chocolate, cut up**
- 1 teaspoon light corn syrup**
- 2 tablespoons butter or margarine**
- 1 teaspoon vanilla**
- ½ cup coarsely chopped nuts**

Line a 9x5x3-inch loaf pan with foil, extending foil over edges of pan. Butter the foil; set pan aside.

Butter the sides of a heavy 2-quart saucepan. In the saucepan combine sugar, milk, chocolate, and corn syrup. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 5 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium-low heat, stirring frequently, till thermometer registers 234°, soft-ball stage. Mixture should boil

at moderate, steady rate over entire surface. Reaching soft-ball stage should take 20 to 25 minutes.

Remove saucepan from heat. Add the 2 tablespoons butter or margarine and vanilla, but *do not stir*. Cool, without stirring, to lukewarm (110°). This should take about 55 minutes.

Remove the candy thermometer from the saucepan. Beat vigorously with the wooden spoon till fudge is just beginning to thicken; add nuts. Continue beating till fudge becomes very thick and just starts to lose its gloss. This should take about 7 minutes total.

Quickly turn fudge into prepared pan. While fudge is warm, score it into 1-inch squares. When candy is firm, use foil to lift it out of the pan; cut candy into squares. (Or, to make molded shapes, lightly oil small individual candy molds or sheet candy molds. Working quickly, press fudge into molds, then unmold, using wooden picks to loosen corners. Allow molded fudge to set on waxed paper till firm.) Store tightly covered. Makes 45 pieces or about 1¼ pounds.

Basic Divinity

- 2½ cups sugar
- ½ cup light corn syrup
- ½ cup water
- 2 egg whites
- 1 teaspoon vanilla
- 1 or 2 drops desired food coloring (optional)
- ½ cup chopped nuts (optional)

In a heavy 2-quart saucepan combine sugar, light corn syrup, and water. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take 5 to 7 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium heat, without stirring, till thermometer registers 260°, hard-ball stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching hard-ball stage should take about 15 minutes.

Remove saucepan from heat; remove thermometer from saucepan. In a large mixer bowl, immediately beat egg whites with a sturdy, freestanding electric mixer on medium speed till stiff peaks form (tips stand straight).

Gradually pour hot mixture in a thin stream (slightly less than ¼-inch diameter) over egg whites, beating with the electric mixer on high speed and scraping the sides of the bowl occasionally. This should take about 3 minutes. (Add mixture *slowly* to ensure proper blending.)

Add vanilla and food coloring, if desired. Continued beating with the elec-

tric mixer on high speed, scraping the sides of the bowl occasionally, just till candy starts to lose its gloss. When beaters are lifted, mixture should fall in a ribbon, but mound on itself and not disappear into remaining mixture. Final beating should take 5 to 6 minutes.

Drop a spoonful of the mixture onto waxed paper. If it stays mounded in a soft shape, it is beaten properly. Immediately stir in nuts, if desired. Quickly drop the remaining mixture from a teaspoon onto a baking sheet lined with waxed paper. If mixture flattens, beat ½ to 1 minutes more; check again. If mixture is stiff to spoon and has a rough surface, beat in *hot water*, a few drops at a time, till it is a softer consistency. Store tightly covered. Makes about 40 pieces.

Pinwheel Divinity: (*photo on page 18*) Lightly sprinkle two pastry cloths or waxed paper with sifted *powdered sugar*.

Prepare Basic Divinity as directed on opposite page, *except* substitute ½ teaspoon *peppermint extract* for the vanilla and omit the nuts.

When candy holds its shape, turn *half* of the mixture onto the dusted pastry cloth or the waxed paper. Quickly roll candy into a 13-inch square. Tint the remaining candy with a few drops of *red food coloring*. Roll out remaining candy as directed above.

Invert one of the divinity squares over the other; press the squares together lightly. Quickly roll up jelly-roll style; press to seal edge. Cut the roll into ⅜-inch slices. Makes about 34 slices.

Basic Nougat

Cornstarch

- 1½ cups sugar
- 1 tablespoon cornstarch
- 1 cup light corn syrup
- ½ cup water
- 2 egg whites
- 1 teaspoon vanilla
- 1 cup slivered almonds, toasted

Line a 9x9x2-inch baking pan with foil, extending foil over edges of pan. Butter the foil; sprinkle with a small amount of cornstarch. Set pan aside.

In a heavy 2-quart saucepan combine sugar and the 1 tablespoon cornstarch. Add the light corn syrup and water; mix well. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take 5 to 7 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium heat, stirring occasionally, till thermometer registers 286°, soft-crack stage. Mixture should boil at a moderate, steady rate over entire surface. Reaching soft-crack stage should take 20 to 25 minutes.

Remove saucepan from heat; remove candy thermometer from saucepan. In a large mixer bowl, immediately beat egg whites with a sturdy, freestanding electric mixer on medium speed till stiff peaks form (tips stand straight).

Gradually pour hot mixture in a thin stream (slightly less than ⅛-inch diameter) over egg whites, beating with the electric mixer on high speed and scraping the sides of the bowl occasionally. This should take about 3 minutes. (Add mixture *slowly* to ensure proper blending.)

Add vanilla. Continue beating with the electric mixer on high speed, scraping the sides of the bowl occasionally, till candy becomes very thick and less glossy. When beaters are lifted, mixture should fall in a ribbon, but mound on itself, then slowly disappear into the remaining mixture. Final beating should take 5 to 6 minutes.

Immediately stir in toasted almonds. Quickly turn nougat mixture into the prepared pan. While nougat is warm, score it into about 2x¼-inch pieces. When candy is firm, use foil to lift it out of pan; cut candy into pieces. Wrap each piece in clear plastic wrap. Store tightly covered. Makes about 48 pieces.

Black Walnut Nougat: (*photo on page 18*) Prepare Basic Nougat as directed above, *except* substitute ½ cup chopped *black walnuts* for the almonds. While nougat is warm, score it into about 1½x1¼-inch pieces. When candy is firm, use foil to lift it out of pan; cut candy into pieces. Garnish top of each piece with a drained and halved *maraschino cherry*. Makes about 42 pieces.

Caramel Snappers *(photo on page 18)*

- 90 pecan halves (about 1½ cups)**
- ½ of a 14-ounce package (about 25) vanilla caramels**
- 1 tablespoon water**
- ½ cup semisweet chocolate pieces**

To toast pecan halves, spread nuts in a single layer in a shallow baking pan. Toast the nuts in a 350° oven about 10 minutes, stirring occasionally.

Line a baking sheet with foil. Butter the foil. On prepared baking sheet arrange toasted pecans in groups of three, placing flat side of pecan halves down; set baking sheet aside.

In a heavy 1-quart saucepan combine the caramels and water. Cook over low heat, stirring constantly, till caramels are melted and smooth.

Remove saucepan from heat. Drop about 1 *teaspoon* of the melted caramel mixture onto *each* group of pecans. Let stand about 20 minutes or till caramel mixture is firm.

In a small saucepan heat the chocolate pieces over low heat, stirring constantly, till melted and smooth. Remove saucepan from heat. With a narrow metal spatula spread a small amount of the melted chocolate over the top of each caramel center. Let stand till firm. When firm, remove candy from the baking sheet. Store tightly covered. Makes 30 pieces.

Coconut Penuche

- 1½ cups sugar**
- 1 cup packed brown sugar**
- ⅓ cup light cream**
- ⅓ cup milk**
- 2 tablespoons butter or margarine**
- 1 teaspoon vanilla**
- 1 3½-ounce can (1½ cups) flaked coconut**

Line an 8x4x2-inch loaf pan with foil, extending foil over edges of pan. Butter the foil; set pan aside.

Butter the sides of a heavy 2-quart saucepan. In the saucepan combine the sugar, brown sugar, cream, and milk. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugars. This should take about 5 minutes. Avoid splashing mix-

ture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium-low heat, stirring frequently, till thermometer registers 236°, soft-ball stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching soft-ball stage should take 15 to 20 minutes.

Remove pan from heat. Add the 2 tablespoons butter and vanilla, but *do not stir*. Cool, without stirring, to 110°, about 50 minutes. Remove thermometer. Beat vigorously till just beginning to thicken; add coconut. Continue beating till very thick and just starts to lose its gloss. This should take about 10 minutes total. Turn into prepared pan. While warm, score into 1-inch squares. When firm, lift out of pan; cut into squares. Store tightly covered. Makes 32 pieces or about 1½ pounds.

Swirled Almond Candy

- 1 cup whole almonds**
- 1 6-ounce package (1 cup)
semisweet chocolate pieces**
- 1 pound vanilla-flavored
confectioner's coating, cut up**

To toast whole almonds, spread nuts in a single layer in a shallow baking pan. Toast nuts in a 350° oven for 8 to 10 minutes, stirring occasionally.

Line a baking sheet with foil; set baking sheet aside. In a small saucepan heat chocolate pieces over low heat, stirring constantly, till melted and smooth. Remove pan from heat.

In a 2-quart saucepan heat the confectioner's coating over low heat, stirring constantly, till melted and smooth. Remove saucepan from heat. Stir in toasted almonds.

Pour the melted coating mixture onto the prepared baking sheet. Spread coating mixture to about $\frac{3}{8}$ -inch thickness; drizzle with the melted chocolate. *Gently* zigzag a narrow metal spatula through the mixtures to swirl slightly.

Let stand several hours or till firm. (Or, chill about 30 minutes or till firm.) When firm, use foil to lift candy from the baking sheet; break candy into pieces. Store tightly covered. Makes about 1½ pounds.

Saltwater Taffy

- 2 cups sugar**
- 1 cup light corn syrup**
- 1 cup water**
- 1½ teaspoons salt**
- 2 tablespoons butter or
margarine**
- ¼ teaspoon peppermint extract
or rum flavoring, or few
drops oil of cinnamon
(optional)**
- Few drops red food coloring
(optional)**

Butter a 15x10x1-inch baking pan; set pan aside. Butter the sides of a heavy 2-quart saucepan. In the saucepan combine sugar, light corn syrup, water, and salt. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 10 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium heat, without stirring, till thermometer registers 265°, hard-ball stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching hard-ball stage should take about 40 minutes.

Remove saucepan from heat; remove candy thermometer from saucepan. Stir in the 2 tablespoons butter or margarine. Stir in peppermint extract, rum flavoring, or oil of cinnamon and food coloring, if desired. Pour the mixture into the prepared baking pan. Cool till taffy mixture can be handled easily. This should take 15 to 20 minutes.

Butter hands; twist and pull candy till it turns a creamy color and is stiff and quite difficult to pull. This should take about 10 minutes. Candy is ready to snip if it cracks when tapped on work surface.

Divide the candy into fourths; twist and pull each piece into a long strand about $\frac{1}{2}$ inch thick. With buttered scissors, snip each strand of taffy into bite-size pieces. Wrap each piece in clear plastic wrap. Makes about 1½ pounds.



Walnut Caramels

Chocolate Pralines
(recipe on page 26)

Buttermilk Pralines

Walnut Caramels

- 1 cup chopped walnuts**
- 1 cup butter or margarine**
- 1 16-ounce package (2¼ cups packed) brown sugar**
- 2 cups light cream**
- 1 cup light corn syrup**
- 1 teaspoon vanilla**

Line an 8x8x2-inch baking pan with foil, extending foil over edges of pan. Butter the foil. Sprinkle chopped walnuts on the bottom of the foil-lined pan; set pan aside.

In a heavy 3-quart saucepan melt the 1 cup butter or margarine over low heat. Add the brown sugar, light cream, and corn syrup; mix well. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve

sugar. This should take 6 to 8 minutes. Avoid splashing the mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium heat, stirring frequently, till candy thermometer registers 248°, firm-ball stage. Mixture should boil at moderate, steady rate over entire surface. Reaching firm-ball stage should take 45 to 55 minutes.

Remove saucepan from heat; remove candy thermometer from saucepan. Immediately stir in vanilla. Quickly pour the caramel mixture over the nuts in the prepared pan.

When caramel is firm, use foil to lift it out of pan. Use a buttered knife to cut candy into 1-inch squares. Wrap each piece in clear plastic wrap. Makes 64 pieces or about 2 pounds.

Buttermilk Pralines

- 2 cups packed dark brown sugar**
- 1 cup buttermilk**
- 2 tablespoons butter or margarine**
- 2 cups broken or chopped pecans**

Butter the sides of a heavy 2-quart saucepan. In the saucepan combine brown sugar and buttermilk. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take 6 to 8 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to pan. Cook over medium-low heat, stirring occasionally, till thermometer registers 234°, soft-ball stage. Mixture should boil at a moderate, steady rate over entire surface. Reaching soft-ball

stage should take 20 to 25 minutes.

Remove saucepan from heat. Add the 2 tablespoons butter or margarine, but *do not stir*. Cool, without stirring, to 150°. This should take about 30 minutes. Remove candy thermometer from saucepan. Immediately stir in pecans. Beat vigorously with the wooden spoon till candy is just beginning to thicken, but is still glossy. This should take 3 to 4 minutes.

Quickly drop the candy from a teaspoon onto a baking sheet lined with waxed paper. If the candy becomes too stiff to drop easily from the spoon, stir in a few drops of *hot water*. Store tightly covered. Makes about 36 pralines.

Brown Sugar Pralines: Prepare Buttermilk Pralines as directed above, *except* substitute 1 cup *light cream* for buttermilk.

Southern Pralines

- 1½ cups sugar
- 1½ cups packed brown sugar
- 1 cup light cream
- 3 tablespoons butter or margarine
- 2 cups pecan halves

Butter the sides of a heavy 2-quart saucepan. In the saucepan combine sugar, brown sugar, and cream. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugars. This should take 6 to 8 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to pan. Cook over medium-low heat, stirring occasionally, till thermometer registers 234°, soft-ball stage. Mixture should boil at moderate, steady rate over

entire surface. Reaching soft-ball stage should take 16 to 18 minutes.

Remove pan from heat. Add the 3 tablespoons butter, but *do not stir*. Cool, without stirring, to 150°, about 30 minutes. Remove thermometer. Immediately stir in pecans. Beat vigorously with the wooden spoon till candy is just beginning to thicken but is still glossy. This should take 2 to 3 minutes.

Drop from a teaspoon onto a baking sheet lined with waxed paper. If candy becomes too stiff to drop, stir in a few drops of *hot water*. Store tightly covered. Makes about 36 pralines.

Chocolate Pralines (*photo on page 24*): Prepare Southern Pralines as directed above, *except* add 2 squares (2 ounces) cut-up *unsweetened chocolate* with the butter or margarine.

Fancy Liqueur Chocolates (*photo on page 18*)

- 2 cups sugar
- ½ cup water
- ¼ cup light cream
- 1 tablespoon light corn syrup
- 2 tablespoons Amaretto or coffee liqueur
- 1 pound dipping chocolate or confectioner's coating

Butter the sides of a heavy 2-quart saucepan. In the saucepan combine sugar, water, cream, and light corn syrup. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take 5 to 6 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of saucepan.

Cook over medium-low heat, stirring occasionally, till the thermometer registers 240°, soft-ball stage. The mixture should boil at a moderate, steady rate over the entire surface. Reaching soft-

ball stage should take 15 to 20 minutes.

Remove saucepan from heat. Cool, without stirring, to lukewarm (110°). This should take about 45 minutes. Remove candy thermometer from saucepan. Add Amaretto or coffee liqueur; beat with the wooden spoon till candy becomes creamy and slightly stiff. This should take about 10 minutes.

Shape candy into 1-inch balls; place balls on a baking sheet lined with waxed paper. Let the balls stand at room temperature about 20 minutes or till dry.

Melt the dipping chocolate or confectioner's coating. Carefully dip balls into melted chocolate. Let excess chocolate drip off balls. Place the dipped balls on a baking sheet lined with waxed paper till dry. Store tightly covered in a cool, dry place. Makes about 40 pieces.

Fancy Vanilla Chocolates: Prepare Fancy Liqueur Chocolates as directed above, *except* substitute 2 teaspoons *vanilla* for the Amaretto or coffee liqueur.

Easy Cherry Chocolates

- 1 12-ounce package (2 cups)**
semisweet chocolate pieces
- ½ cup finely chopped nuts**
- 3 tablespoons milk**
- 2 tablespoons butter or**
margarine
- 1 package creamy cherry**
frosting mix (for 2-layer
cake)

Line an 11x7x1½-inch baking pan with foil, extending foil over edges of pan; set pan aside.

In a small saucepan heat the chocolate pieces over low heat, stirring constantly, till melted and smooth. Remove saucepan from heat; stir in chopped nuts. Spread *half* of the chocolate mixture

into the prepared baking pan; freeze about 10 minutes or till chocolate is firm.

In a medium saucepan combine milk and butter or margarine. Cook over low heat, stirring occasionally, till butter or margarine is melted. Remove saucepan from heat. Add cherry frosting mix; stir till well combined. Spread frosting mixture over the firm chocolate layer. Spread the remaining chocolate mixture over the frosting layer. (If necessary, re-heat chocolate mixture over low heat to make it spreadable.)

Freeze about 10 minutes more or till chocolate is firm. When firm, use foil to lift candy out of pan; cut candy into 1-inch squares. Store tightly covered. Makes 77 pieces.

Cherry Creams

- 2 cups sugar**
- ½ cup water**
- ¼ cup light cream**
- 1 tablespoon light corn syrup**
- ¼ cup finely chopped candied**
cherries
- Few drops cherry flavoring**
- 1 pound dipping chocolate or**
confectioner's coating

Butter the sides of a heavy 2-quart saucepan. In pan combine sugar, water, cream, and corn syrup. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take 5 to 6 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to pan. Cook over medium-low heat, stirring occasionally, till thermometer registers 240°, soft-ball stage. Mixture should boil at a

moderate, steady rate over entire surface. Reaching soft-ball stage should take 15 to 20 minutes.

Remove pan from heat. Cool, without stirring, to 110°. This should take about 45 minutes. Remove thermometer. Beat with wooden spoon till candy is just beginning to thicken; add candied cherries and cherry flavoring. Continue beating till creamy and slightly stiff. This should take about 5 minutes total.

Shape candy into 1-inch balls; place balls on waxed paper. Let stand about 20 minutes or till dry. Melt dipping chocolate or confectioner's coating. Dip balls into the melted chocolate. Let stand till dry. Store tightly covered in a cool, dry place. Makes about 40 pieces.

NOTE: If desired, immediately after shaping the candy into 1-inch balls, roll the balls in sifted *powdered sugar* or finely chopped *nuts* instead of dipping them into melted chocolate.

Glazed Almonds

- 2 cups blanched whole almonds**
- ½ cup sugar**
- 2 tablespoons butter or margarine**
- ½ teaspoon vanilla**

Line a baking sheet with foil. Butter the foil; set baking sheet aside.

In a heavy 10-inch skillet combine the

almonds, sugar, and the 2 tablespoons butter or margarine. Cook over medium heat, stirring constantly, till the sugar melts and turns a rich brown color. This should take about 9 minutes.

Remove skillet from heat. Immediately stir in the vanilla. Spread almond mixture onto the prepared baking sheet. Cool completely. Break mixture into clusters. Store tightly covered. Makes about ½ pound.

Coffee Walnuts

- 1½ cups chopped walnuts**
- 1 cup packed brown sugar**
- ½ cup sugar**
- ½ cup light cream**
- 1 tablespoon instant coffee crystals**
- 1 teaspoon vanilla**

Line a 9x5x3-inch loaf pan with foil, extending foil over edges of pan. Butter the foil; set pan aside.

To toast the chopped walnuts, spread nuts in a single layer in a shallow baking pan. Toast nuts in a 350° oven about 10 minutes, stirring occasionally; keep nuts warm.

Butter the sides of a heavy 1½-quart saucepan. In the saucepan combine brown sugar, sugar, cream, and coffee crystals. Cook over medium-high heat to boiling, stirring constantly with a

wooden spoon to dissolve sugars. This should take about 4 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium heat, stirring frequently, till thermometer registers 236°, soft-ball stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching soft-ball stage should take 6 to 8 minutes.

Remove saucepan from heat; remove candy thermometer from saucepan. Add the vanilla. Beat gently with the wooden spoon for 2 minutes; stir in walnuts. Quickly turn the candy mixture into the prepared pan. Cool 10 minutes. Use foil to lift the candy out of the pan; cut the candy into about 1½-inch strips. Cut each strip into about 1½-inch triangles. Store tightly covered. Makes about 36 pieces.



Orange Gumdrops
(recipe on page 30)



No-Cook Fruit Balls
(recipe on page 31)



Glazed Almonds



Coffee Walnuts

Orange Gumdrops *(photo on page 29)*

- 1 cup sugar**
- 1 cup light corn syrup**
- ¾ cup water**
- 1 1¾-ounce package powdered fruit pectin**
- ½ teaspoon baking soda**
- 1½ teaspoons orange extract**
- 1 teaspoon finely shredded orange peel**
- 4 drops yellow food coloring**
- 1 drop red food coloring**
- Sugar**

Line a 9x5x3-inch loaf pan with foil, extending foil over edges of the pan. Butter the foil; set pan aside.

Butter the sides of a heavy 1½-quart saucepan. In the saucepan combine the 1 cup sugar and the corn syrup. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 10 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium-high heat, stirring occasionally, till the thermometer registers 280°, soft-crack stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching soft-crack stage should take about 10 minutes.

Meanwhile, in a heavy 2-quart saucepan combine water, pectin, and baking soda. (Mixture will be foamy.) Cook over high heat to boiling, stirring constantly. This should take about 2 minutes. Remove saucepan from heat; set saucepan aside.

When sugar mixture has reached soft-crack stage, remove the saucepan from heat; remove candy thermometer from saucepan. Return pectin mixture to high heat; cook till mixture just begins to simmer. *Gradually* pour the hot sugar mixture in a thin stream (slightly less than ⅛-inch diameter) into the boiling pectin mixture, stirring constantly. This should take 1 to 2 minutes. Cook, stirring constantly, 1 minute more.

Remove saucepan from heat. Stir in orange extract, orange peel, and yellow and red food colorings. Pour candy mixture into prepared pan. Let stand about 2 hours or till firm.

When firm, use foil to lift candy out of pan. Use a buttered knife to cut candy into about ¾-inch squares. Roll squares in additional sugar. Store loosely covered. Makes about 72 pieces.

Cinnamon Gumdrops *(photo on page 18)*: Prepare Orange Gumdrops as directed above, *except* substitute 3 drops *oil of cinnamon* and 7 drops *red food coloring* for the orange extract, orange peel, and yellow and red food colorings.

Mint Gumdrops: Prepare Orange Gumdrops as directed above, *except* substitute ¾ teaspoon *mint extract* and 7 drops *green food coloring* for the orange extract, orange peel, and yellow and red food colorings.

Lemon Gumdrops: Prepare Orange Gumdrops as directed above, *except* substitute 1½ teaspoons *lemon extract*, 1 teaspoon finely shredded *lemon peel*, and 7 drops *yellow food coloring* for the orange extract, orange peel, and yellow and red food colorings.

No-Cook Fruit Balls *(photo on page 29)*

- ¾ cup pitted dried prunes**
- ¾ cup pitted whole dates**
- ½ cup dried apricots**
- ½ cup blanched whole almonds**
- ¼ cup raisins**
- 2 tablespoons frozen orange juice concentrate**
- 2 teaspoons honey or molasses**
- 1¼ cups coconut**

Using a food processor or a food grinder

with a coarse blade, grind together the dried prunes, whole dates, dried apricots, blanched whole almonds, and raisins. Turn ground mixture into a mixing bowl. Add the frozen orange juice concentrate and the honey or molasses; stir till well combined.

Shape mixture into 1-inch balls. Roll the balls in coconut. Store tightly covered in refrigerator. Makes about 36 pieces.

Crystal Candies

- 2 cups sugar**
- 1 cup light corn syrup**
- ½ cup water**
- ¼ teaspoon desired food coloring**
- Few drops oil of cinnamon, oil of peppermint, or oil of wintergreen**

Line an 8x8x2-inch baking pan with foil, extending foil over edges of pan. Butter the foil; set pan aside.

Butter the sides of a heavy 2-quart saucepan. In saucepan combine sugar, corn syrup, and water. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 5 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of saucepan.

Cook over medium heat, stirring occasionally, till thermometer registers 290°, soft-crack stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching soft-crack stage should take 20 to 25 minutes. Remove the saucepan from heat; remove candy thermometer from the saucepan.

Quickly stir in desired food coloring and flavoring. Immediately pour mix-

ture into the prepared pan. Let stand 5 to 10 minutes or till a film forms over the surface of the candy.

Using a broad spatula or pancake turner, begin marking candy by pressing a line across surface, ½ inch from edge of pan. Do not break film on surface. Repeat along other three sides of pan, intersecting lines at corners to form squares. (If candy does not hold its shape, it is not cool enough to mark. Let candy stand a few more minutes and start again.)

Continue marking lines along all sides, ½ inch apart, till you reach center. Retrace previous lines, pressing the spatula deeper but not breaking film on surface. Repeat till the spatula can be pressed to bottom of pan along all lines. Cool completely. Use foil to lift the candy out of the pan; break candy into squares.

(Or, to make molded candies, oil molds made for hard candies. Pour mixture into molds. Cool 10 minutes or till firm. Invert; twist molds till candies come out. Cool completely; decorate candies with Powdered Sugar Icing, if desired.) Store tightly covered. Makes about 1½ pounds.

Powdered Sugar Icing: Combine 1 cup sifted *powdered sugar*, ¼ teaspoon *vanilla*, and enough *milk* (about 4 teaspoons) to make of spreading consistency.

Peanut Brittle *(photo on page 18)*

- 2 cups sugar**
- 1 cup light corn syrup**
- ½ cup water**
- ¼ cup butter or margarine**
- 2½ cups raw peanuts**
- 1½ teaspoons baking soda, sifted**

Butter two large baking sheets; set baking sheets aside. Butter the sides of a heavy 3-quart saucepan. In the saucepan combine sugar, corn syrup, water, and the ¼ cup butter or margarine. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 5 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium-low heat, stirring

occasionally, till thermometer registers 275°, soft-crack stage. Mixture should boil at a moderate, steady rate over entire surface. Reaching soft-crack stage should take 30 to 35 minutes. Stir in nuts. Continue cooking over medium-low heat, stirring frequently, till thermometer registers 295°, hard-crack stage. Reaching hard-crack stage should take 15 to 20 minutes more.

Remove pan from heat; remove thermometer. Quickly sprinkle sifted baking soda over mixture, stirring constantly. Immediately pour mixture onto prepared baking sheets. If desired, stretch candy by using two forks to lift and pull candy as it cools. Pull gently to avoid tearing. Cool completely. Break candy into pieces. Store tightly covered. Makes about 2½ pounds.

Molasses Gorp Popcorn Logs

- 12 cups popped popcorn (about ½ to ¾ cup unpopped)**
- 2 cups peanuts**
- ½ cup candy-coated milk chocolate pieces**
- ½ cup raisins**
- 1 cup sugar**
- ½ cup water**
- ½ cup light molasses**
- ½ teaspoon salt**

Remove all unpopped kernels from popped corn. In a greased 17x12x2-inch baking pan combine popped corn, peanuts, chocolate pieces, and raisins. Set pan aside.

Butter the sides of a heavy 3-quart saucepan. In the saucepan combine sugar, water, molasses, and salt. Cook

over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 5 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan.

Cook over medium heat, stirring occasionally, till thermometer registers 250°, hard-ball stage. Mixture should boil at a moderate, steady rate over entire surface. Reaching hard-ball stage should take about 10 minutes.

Remove saucepan from heat; remove candy thermometer from saucepan. Pour sugar mixture over the popcorn mixture; stir gently to coat the popcorn mixture. Cool till popcorn mixture can be handled easily. Use buttered hands to shape mixture into 3-inch logs, about 1½ inches in diameter. Wrap each log in clear plastic wrap. Makes about 36 logs.



The background of the entire page is a repeating diamond or checkerboard pattern. The diamonds are formed by two shades of red: a darker, more saturated red and a lighter, slightly off-white or pale pink red. The pattern is oriented diagonally, with the diamonds pointing towards the corners of the page. The texture of the pattern appears to be that of a woven fabric or a high-resolution digital print.

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